

Sub D1 *C1*

31. (Twice Amended) The method of claim 30 wherein said polydextrose is present in the baking dough in an amount of from about [4] 1 percent to about 10 percent by weight, based on the weight of the flour.

Sub D2 *C2*

39. (Twice Amended) A method of making a baked bread product having improved anti-staling properties, the method comprising the steps of:

forming a bread dough by combining flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount effective to reduce staling without causing undue dough stickiness [from about 1 percent to about 10 percent by weight, based on the weight of the flour]; and

baking the bread dough.

C3

43. (Twice Amended) The method of claim 39 wherein said polydextrose is present in the bread dough in an amount of from about 2 [4] percent to about 3 [10] percent by weight, based on the weight of the flour.

Sub D3 *C4*

48. (Twice Amended) A baking dough used for making a baked product, the baking dough comprising:

flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount effective to reduce staling without causing undue dough stickiness [of about 1 percent to about 10 percent by weight based on the weight of the flour].

*sub D3>
C4*
49. (Twice Amended) The dough of claim 48 wherein said polydextrose is present in the baking dough at a level of between about 1 [4] percent and about 10 percent by weight, based on the weight of the flour.

*sub D4>
C5*
56. (Twice Amended) A bread dough used for making a baked bread product, the bread dough comprising:
flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount effective to reduce staling without causing undue dough stickiness [of from about 1 percent to about 10 percent by weight, based on the weight of the flour].

sub 59
C6
59. (Twice Amended) The dough of claim 56 wherein said polydextrose is present in the bread dough in an amount of from about 2 [4] percent to about 3 [10] percent by weight, based on the weight of the flour.

REMARKS

Claims 30-31, 39, 43, 48, 49, 56, and 59 have been amended. Claims 30-63 are currently pending in the present application.

Independent claims 30, 39, 48 and 56 have been amended to require polydextrose in the dough composition in an amount effective to reduce staling without causing undue dough stickiness. Basis for this limitation can be found in the last paragraph of page 6 of the specification which makes it clear that the present invention provides for the use of polydextrose